



Key Lime Pie

Prep Time: 20 minutes

Cooking Time: 25 minutes

Cooling Time: At least 2 hours

Servings: 6-8

Ingredients:

For the Crust:

- 1 1/2 cups graham cracker crumbs
- 1/3 cup granulated sugar
- 6 tablespoons unsalted butter, melted

For the Filling:

- 3 egg yolks
- 1 can (14 ounces) sweetened condensed milk
- 1/2 cup key lime juice (freshly squeezed or bottled)
- 1 teaspoon lime zest (optional, for extra flavor)

For the Whipped Cream Topping:

- 1 cup heavy whipping cream
- 2 tablespoons powdered sugar
- 1 teaspoon vanilla extract

Instructions:

1. Preheat the Oven:
 - Preheat your oven to 350F (175C)
2. Prepare the Crust:
 - In a medium bowl, combine the graham cracker crumbs, granulated sugar, and melted butter. Mix until the crumbs are evenly coated with butter.
 - Press the mixture firmly into the bottom and up the sides of a 9-inch pie dish.
 - Bake the crust for about 10 minutes, or until it is lightly browned. Remove from the oven and let it cool while you prepare the filling.
3. Make the Filling:
 - In a medium bowl, whisk the egg yolks until they are thick and light yellow.
 - Add the sweetened condensed milk and mix until well combined.
 - Slowly add the key lime juice and lime zest, mixing until the filling is smooth and slightly thickened.
4. Bake the Pie:

- Pour the filling into the cooled graham cracker crust.
- Bake the pie in the preheated oven for about 15 minutes, or until the filling is set and has a slight jiggle in the center.
- Remove the pie from the oven and let it cool to room temperature. Once cooled, refrigerate for at least 2 hours or until completely chilled.
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5. Prepare the Whipped Cream Topping:

- In a large bowl, whip the heavy cream, powdered sugar, and vanilla extract until stiff peaks form.
- Spread the whipped cream over the chilled pie or pipe it decoratively on top.

6. Serve:

- Garnish with additional lime zest or lime slices if desired.
- Slice and serve chilled.

Tips:

✓ Use Fresh Lime Juice:

- Freshly squeezed key lime juice gives the best flavor, but bottled key lime juice can be a convenient alternative. If using bottled juice, make sure it's pure key lime juice without any additives.

✓ Room Temperature Ingredients:

- Ensure that the eggs and key lime juice are at room temperature before mixing. This helps the ingredients combine more smoothly and evenly.

✓ Zest Before Juicing:

- If you're using fresh key limes, zest them before juicing. It's much easier to zest whole limes than juiced halves. The zest adds an extra burst of flavor to the filling.

✓ Evenly Press the Crust:

- Use a flat-bottomed glass or measuring cup to press the graham cracker crust mixture evenly into the pie dish. This ensures a compact and uniform crust

✓ Prevent a Soggy Crust:

- Pre-bake the crust for 10 minutes to set it and prevent it from becoming soggy when you add the filling.

✓ Don't Overbake:

- The filling should have a slight jiggle in the center when you remove the pie from the oven. It will continue to set as it cools. Overbaking can cause the filling to crack.

✓ Chill Thoroughly:

- Allow the pie to cool to room temperature before refrigerating. Refrigerate for at least 2 hours, preferably longer, to ensure the filling is fully set and chilled.

✓ Perfect Whipped Cream:

- For the whipped cream topping, chill your mixing bowl and beaters in the freezer for 10-15 minutes before whipping the cream. This helps achieve stiff peaks faster.

✓ **Decorative Topping:**

- Use a piping bag with a star tip to pipe the whipped cream for a decorative touch. Garnish with lime zest or thin lime slices for an elegant presentation.

✓ **Serve Chilled:**

- Key lime pie is best served cold. Keep it refrigerated until you're ready to serve, and slice with a sharp knife for clean cuts.

Nutrition Information

Serving Size: 1 Slice

Servings: 8

Calculation is for one slice, assuming the pie is cut into 8 servings.

Estimated Nutrition Information (per serving):

- Calories: 380
- Total Fat: 20g
- Saturated Fat: 12g
- Trans Fat: 0.5g
- Cholesterol: 125mg
- Sodium: 210mg
- Total Carbohydrates: 45g
- Dietary Fiber: 1g

- Sugars: 35g
- Protein: 6g
- Protein: 2g

Notes:

- The nutritional information provided is an estimate based on commonly used ingredients and their average nutritional values.
- Actual nutrition content can vary based on specific brands and measurements used.
- For more precise nutritional information, consider using a nutrition calculator or app with the exact ingredients and quantities you use in your recipe.